



Pacific Oyster, Nyonya Mignonette & Trout Roe 7 ea (GF)

Raw Kingfish, Assam Laksa Granita, Pineapple Salsa 9 ea

Shark Bay Scallop, XO Butter 11 ea (GF)

San Choy Bow, Shiitake, Pork & Duck 8 ea (VG)

King prawns Toast, Molten Salted Duck Egg 11 ea

Kari Puff, Stilton Cheese, Turmeric Pickles 18 ea

Tuna Carpaccio, Hainan Soy, Capers 32 (GF)

Roast Bone Marrow, Rendang Curry, Roti Paratha 28

Mud Crab Caesar Salad, Indomie Dressing, Smoked Eggs 32 (VG)

Ho Jiak Signature Laksa Bombs 27 (GF)

Rock Lobster & NT Mud Crab Market Price (GF)

Sticky Rice wrapped in Lotus Leaves, Foie Gras

John Dory Bakar, Sambal Chimichurri Market Price (GF)

Mooloolaba King Prawns, Tasmanian Honey, Makrut Lime 42 (GF)

Cantonese Roast Pork, Farmers' Leaves, Sambal Matah & Calamansi Sriracha 48 (GF)

Chargrilled Loddon Valley Lamb Rump, Cumin & Pepper Curry, Yoghurt 52

MB4 Angus Short Rib, Vegemite, Pico de Gallo 58

Oven Roasted Dry Aged Corn-fed Duck, Moutai 60 (GF)

**Supplementary pancakes & condiments 18*

Junda's Char Koay Teow, Handpicked NT Mud Crab 39 (VG)

Cantonese Fried Rice, Lap Cheong, Prawns & Conpoy 36 (VG, GF)

Malaysian Claypot Rice, Woodland Fungus, Truffle Smoked Soy 38 (VG, GF)

Chinese Broccoli Two Ways, Garlic Oyster Sauce 23 (VG, GF)

Eggplant Bersira, Acar Caramel, Umami Cream 24 (VG)

Wok Fried Asian Greens, Garlic 25 (VG, GF)

(VG) Vegan & (GF) Gluten Free Options are available upon request.

*Please inform our staff of any food allergies or special dietary requirements. We try our best to cater to dietary requirements.
We do not guarantee any of our dishes to be 100% allergen free. Traces of allergen may be present in any of our dishes.*

